072104T4DPR

Dairy Processing Level 4
DA/OS /PM/CR/01/4/A
Collect Raw Milk
July/Aug 2023



TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)

PRACTICAL ASSESSMENT

INSTRUCTIONS TO THE ASSESSOR

- 1. You are required to mark the practical as the candidate performs the tasks.
- 2. You are required to take video clips at critical points.
- 3. Ensure the candidate has an identification tag pinned at the back and front near the shoulders showing Candidate's name and registration code.

OBSERVATION CHECKLIST

| Candidate's name & Registration No. | | | |
|--|------------------|----------|----------|
| Assessor's name & Reg. code | | | |
| Unit(s) of Competency | Collect Raw Milk | | |
| Venue of Assessment | | | |
| Date of assessment | | | |
| Items to be evaluated: | Marks allocated | Marks | Comments |
| | Marks anocated | obtained | Comments |
| Organoleptic Test | | | |
| 1. Wore the right PPEs | 3 | | |
| • Gloves | | | |
| Apron or dust coat | off | | |
| • Gumboots | L.com | | |
| (Award 1 mark per PPE) | | | |
| 2. Assembled the materials required for the | | | |
| practical | 3 | | |
| • Milk sample (500ml) | | | |
| Storage container | | | |
| • Towel | | | |
| (Award 1 mark per material collected) | | | |
| 3. Checked the hygiene of the container used | 2 | | |
| and the material used. | | | |
| (Award 2 Marks or zero) | | | |
| 4. Checked the color of the milk, any | 3 | | |
| sediments present in the milk and measured | | | |
| the temperature of milk sample. | | | |
| (Award 3 Marks or zero) | | | |
| 5. Measured the amount of milk to be used in | 3 | | |
| the practical. (500ml) | | | |
| | • | • | |

| (Award 3 marks or zero) | | |
|--|-------|--|
| 6. Observed the standard operating procedures | 2 | |
| for milk collection. | | |
| (Award 2 Marks or zero) | | |
| Sub-total 1 | 16 | |
| Lactometer testing | | |
| 7. Assembled the required materials for the | 3 | |
| lactometer testing such as; | | |
| Lactometer | | |
| Lactometer jar | | |
| Reference chart | | |
| Milk sample | | |
| Thermometer | an . | |
| Water and soap | r.co. | |
| (Award 1/2 marks for each material) | | |
| 8. Prepared the milk sample by mixing | 3 | |
| thoroughly to ensure uniformity. | | |
| (Award 3 marks for the mixing) | | |
| 9. Observed hygiene of the lactometer and | 2 | |
| ensured its dry. | | |
| (Award 2 marks or zero) | | |
| 10. Poured the milk sample into dry and clean | 3 | |
| lactometer jar to a level that the lactometer | | |
| floats freely without touching sides. | | |
| (Award 3 marks or zero) | | |
| 11. Gently lowered the lactometer into the milk, | 3 | |
| releasing it with care to prevent splashing or | | |
| air bubbles. | | |
| (Award 3 marks or zero) | | |
| 12. Measured the temperature of the milk using | 2 | |

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| (Award 2 Marks or zero) | | |
|---|----------|--|
| Sub-total 3 | 10 | |
| TOTAL | 50 | |
| ASSESMENT | OUTCOMES | |
| The candidate was found to be: | | |
| Competent Not yet competen | t | |
| (Please tick as appropriate) | | |
| (The candidate is competent if she / he gets 50% or | higher) | |
| Feedback from candidate: | | |
| Feedback to candidate: | ~ | |
| Candidate's signature: | Date: | |
| Assessor's signature: | Date: | |